

# Induction Cooking

## Buying Guide

A step-by-step guide to find the right  
induction cooktop or range for your kitchen.

# Induction Cooking





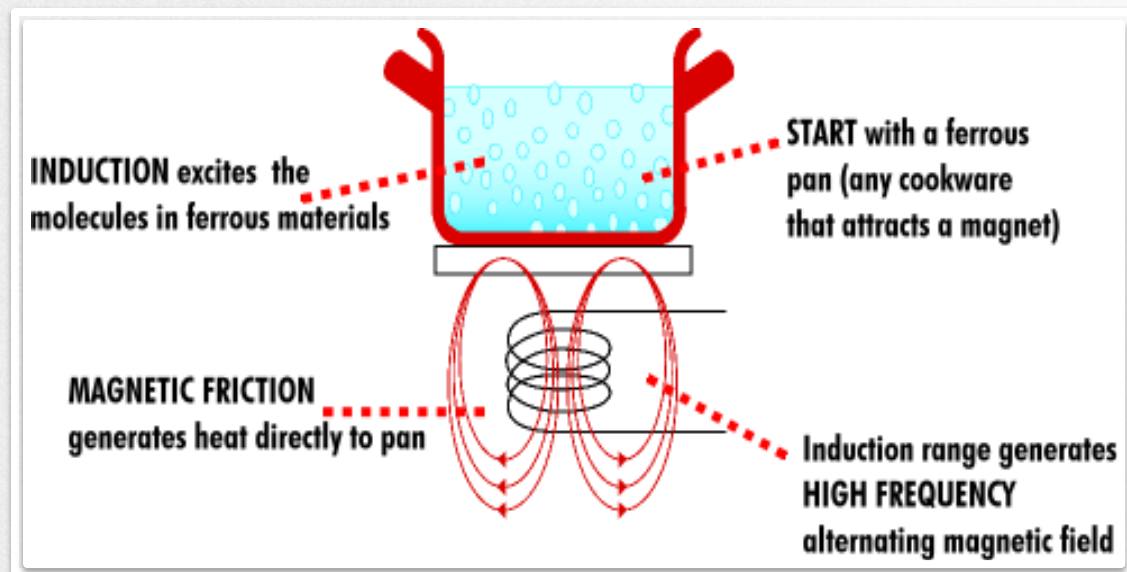
# Induction Cooking



# Overview

**Induction cooking is one of the most efficient and safe ways of cooking.**

Induction cooking uses magnetic friction that bounce from under the cooktop surface to cookware placed on it. The magnetic construction of the cookware becomes part of the electrical circuit, gathers energy and becomes hot. The pan becomes the burner.



**Read More:** [Why Is Induction Cooking Better? The Science of Induction](#)



# Induction 2014 - 2015

The end of 2014 had three new product releases by Jenn-Air, Miele and Bosch Benchmark in Induction Ranges.

The innovation of 2015 should be focused more on cooktop collections or smaller cook tops grouped together.



Jenn-Air - [JIS1450D](#)



Miele - [HR1622I](#)



Bosch Benchmark - [HIIP054U](#)

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# 1 Benefits



# Benefits

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**Efficiency:** 90% Induction vs. 60% Gas vs. 55% Electric

**Speed:** Fastest to boil

**Control:** Instant simmer

**Child-Safe:** The unit cannot turn on without a metal pan. The surface does not remain hot as there is only residual heat from the pan, not an element

**Less Heat Emission:** Requires less venting power and can be downdrafted, unlike professional gas.



# Induction vs. Professional Gas

Although professional gas is popular in high end kitchens, **induction is a better cooking product.**

Induction does emit nearly the heat of gas and can be down drafted unlike professional gas. You also do not need a huge professional hood with induction.



# Induction vs. Professional Gas

## Electrolux Kitchen

The benefit to induction is not limited to less venting and better efficiency. When we have chefs cooking in our Electrolux kitchen, they will always choose induction over pro gas. The speed and response of induction is simply superior to even the hottest professional gas unit.

**Watch a video on the differences between [Induction and Pro Gas Cooking](#)**





# Induction at Yale

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We have 25 induction cooking products on display with 6 actually working. Have a look at induction in use:

[Chef Kurt Von Kahle Demonstrates Induction Cooking](#)

[Chef Andy Husbands Cooks on a Wolf Induction Cooktop](#)

[New Thermador Freedom Induction Cooktop Review](#)



## 2 What to Consider

# What to Consider

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**Burner Output/Configuration:** Look for the higher wattage 'super' burners as they will cook faster. Bridge elements or connectors between two elements are a nice option for bigger pans.

**Rebates:** Buying more than one piece from a manufacturer will trigger very considerable rebates.

**Price:** Induction is dropping in price every year by about 3-7%. It is now less expensive than regular upscale electric cooktops. Hybrid or combinations of electric and induction are usually marketed for less money in ranges.

# 3 Induction Cooktops



# Induction Cooktops

## Bertazzoni

Has a few different options for induction cooktops. Available in a 30" with 4 heating zones, black ceramic glass top, stainless steel frame and touch controls. There is also a 36" half gas and half induction model, with or without an electric griddle, or all induction model.

**30"** – (2) 2,200W and (2) 2,800W Burners

**36"** – (2) 2,200W, (2) 2,800W and  
(1) 3,600W

**Retails between \$2,299-\$3,179**



# Induction Cooktops



## Bosch

Offered in 30" all induction, 4 cooking zones and optional features. Also available in 36" all induction, 5 cooking zones, stainless steel trim and optional features.

**30"** – (2) 1,400W, (1) 2,200W and (1) 3,600W Burners

**36"** – (1) 1,400W, (2) 1,800W, (1) 2,200W and (1) Dual Zone 3,600W-4,400W Burners

**Retails between \$1,699-\$2,999**



# Induction Cooktops

## Bosch Benchmark

The Bosch Benchmark Induction cooktop has a huge super burner in the middle of the cooktop and a large rectangular burner on the side as well as smaller burners. The Benchmark has great flexibility at a more affordable price.

- Flex-Induction elements accommodate more pans than traditional round burners
- 30" 5 burner induction cooktop
- AutoChef pan included
- 30" or 36" widths



The Bosch Benchmark Induction Cooktop utilizes Flex-Induction to join two smaller cooking areas into one larger cooking area, much in the same way that a bridge does for traditional electric cooktops.

The 30 inch model is priced at \$2,349 and the 36-inch model at \$3,099



# Induction Cooktops

## Electrolux

Offers different options in 30" and 36" induction cooktop.

You can buy a **30"** all induction with 4 cooking zones or as a hybrid with 2 induction cooking zones and 2 radiant electric cooking zones.

The **36"** is also available with 5 heating zones in all induction.



# Induction Cooktops

## Electrolux specs (cont.)

**30"** – (1) 1,500W, (1) 1,900W and (2) 3,200W Burners

**36"** – (1) 1,500W, (1) 1,900W, (2) 3,200W and (1) 3,400W Burners

**30" ICON** – (1) 1,900W, (1) 2,600W, (1) 3,400W and (1) 3,800W Burners

**36" ICON** – (1) 1,900W, (1) 2,600W, (1) 3,400W and (2) 3,800W Burners

**Retails between \$1,499-\$2,199**



# Induction Cooktops



**CI365DTB1 - \$2,419**

## Fisher & Paykel

- Induction cooking technology
- PowerBoost
- Flat, easy clean glass surface
- Soft touch electronic controls

Left front zone (PowerBoost set) - 1400W (1800W)  
Right front zone (PowerBoost set) - 1850W (2500W)  
Left rear zone (PowerBoost set) - 2300W (3200W)  
Right rear zone (PowerBoost set) - 1850W (2500W)  
Center zone (PowerBoost set) - 2400W (3700W)



# Induction Cooktops

## Frigidaire

Offers a price point induction cooktop. 30" and 36" in all induction.



**30" Gallery** – (1) 2,000W, (1) 2,600W, (1) 3,200W and (1) 3,400W Burners

**30" Pro** – (1) 1,900W, (1) 2,600W, (1) 3,200W and (1) 3,400W Burners

**36" Gallery** – (1) 2,000W, (1) 2,600W, (2) 3,200W and (1) 3,400W Burners

**36" Pro** – (1) 2,000W, (1) 2,600W, (2) 3,200W and (2) 3,400W Burners

**Retails between \$1,299-\$1,529**

# Induction Cooktops

## General Electric

There are two options for induction cooktops. 30" with 4 induction cooking zones or 36" with 5 induction cooking zones. GE offers a Pan Presence/Size Sensor.

**30"** – (1) 1,800W, (2) 2,500W and (1) 3,700W Burners

**36"** – (1) 1,800W, (2) 2,500W, (1) 3,200W and (1) 3,700W Burners

**Retails between \$1,399-\$1,699**





# Induction Cooktops



## Jenn-Air

Offers 30" induction cooktop with 4 cooking zones and a bridge element (when 2 zones are connected to make one large cooking zone). The 36" is available with 5 cooking zones and 2 bridge elements.

**30"** – (1) Keep Warm, (2) 2,500W and (1) 3,700W Burners

**36"** – (4) 2,500W, (1) 5,000W Dual Zone Heating Element

**Retails between \$1,499-\$2,099 After Rebates**



# Induction Cooktops

## Gaggenau

Gaggenau is the premium brand in the BSH Corporation. Gaggenau manufactures induction cooktops in 15", 30" and 36".



**Available in a 15" with 1 single cooking zone - \$3999**

One 7 1/16" induction cooking zone (1,800 W with booster 2,500 W), which automatically expands to 11" (2,800 W, with booster 3,600 W).



**Available in a 15" width with 2 cooking zones - \$2999**

One 8 1/4" induction cooking zone (2,200 W, 3,300 W with booster).  
One 5 7/8" induction cooking zone (1,400 W, 1,800 W with booster).

# Induction Cooktops

Gaggenau



## **36" with 5 cooking zones \$4599**

1 induction cooking zone 8" (2,200 W, with booster 3,300 W), automatically switches to 10" (2,600 W, with booster 3,400 W) and to 13" (3,300 W, with booster 4,600 W).

1 induction cooking zone 8" (2200 W, with booster 3300 W).

2 induction cooking zones 7" (1800 W, with booster 2500 W).

1 induction cooking zone 6" (1400 W, with booster 1800 W).

## **36" Full surface Induction with TFT display \$5499**

The entire surface of the CX 491 induction cooktop can be used as one large cooking zone. The cookware is automatically identified and heated exactly where it stands. The cooktop itself is operated intuitively using an extra-large TFT touch display which shows the positions, sizes and shapes of the cookware.

- One unique cooking surface allows for cookware as small as 3" and as large as 13" x 21".
- Up to 4 items of cookware can be placed simultaneously on the cooktop.



# Induction Cooktops



## KitchenAid

There are 3 different options for induction cooktops. You can buy the 30" with 4 all induction cooking zones or 30" all induction with a bridge element (2 burners to make one large burner). The 36" is all induction with 5 cooking zones.

**30"** – (2) 1,800W and (2) 3,200W Burners

**36"** – (4) 2,500W and (1) 4,800W Burners

**Retails between \$1,419 - \$1,769**



# Induction Cooktops

## Miele

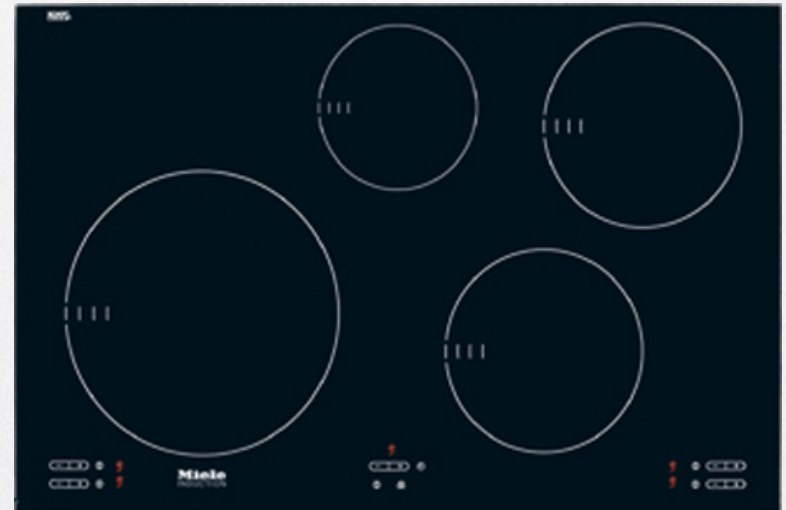
Offers induction cooktops in 15", 30" and 36". The 15" induction has one cooking zone with 12 power settings. The 30" comes with 4 cooking zones, 9 power levels and an auto heat-up option. The 36" will have 5 cooking zones, 12 power levels and sensor controls. 36"

**15"** – (1) 2,400W Burner

**30"** – (1) 1,900W, (2) 2,600 and (1) 3,850W  
Burners

**36"** – (2) 1,900W, (2) 3,350W and (1) 3,850W  
Burners

**Retails between \$1,249-\$3,099**



# Induction Cooktops



## Thermador

30" and 36" induction cooktops. They market a 36" with 5 cooking zones and the 30" will have 4 cooking zones. Both models will have a speed heating boost to speed up your cooking. 36" Freedom cooktop offers more flexibility.

**30"** – (2) 1,800W, (1) 3,300W and (1) 3,600W Burners

**36"** – (1) 1,400W, (2) 2,500W, (1) 3,300W and (1) 4,600W

**Burners Retails between \$2,499-\$4,999**



# Induction Cooktops

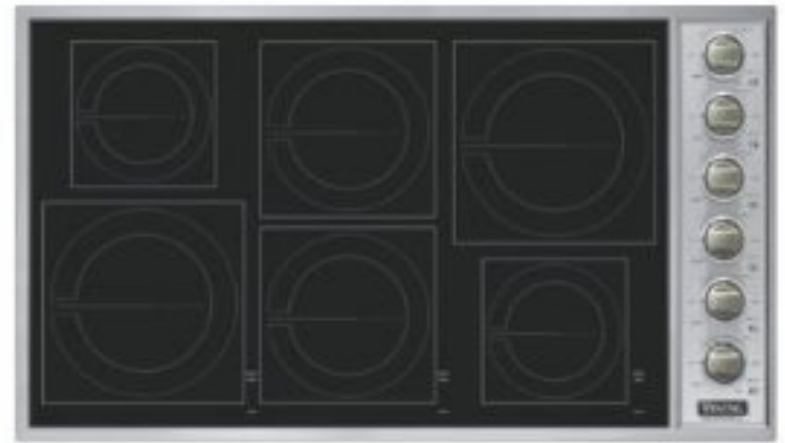
## Viking

Offers a 30" and 36" induction cooktop.  
The 30" is available with 4 induction cooking zones and the 36" is available with 6 induction cooking zones.

**30"** – (1) 1,400W, (2) 1,850W and (1) 3,700W - (4) Burners

**36"** – (2) 1,400W, (2) 1,850W and (1) 3,700W (1) 3,300 - (6) Burners

**Burners Retails between \$3,239-\$4,159**





# Induction Cooktops

## Whirlpool

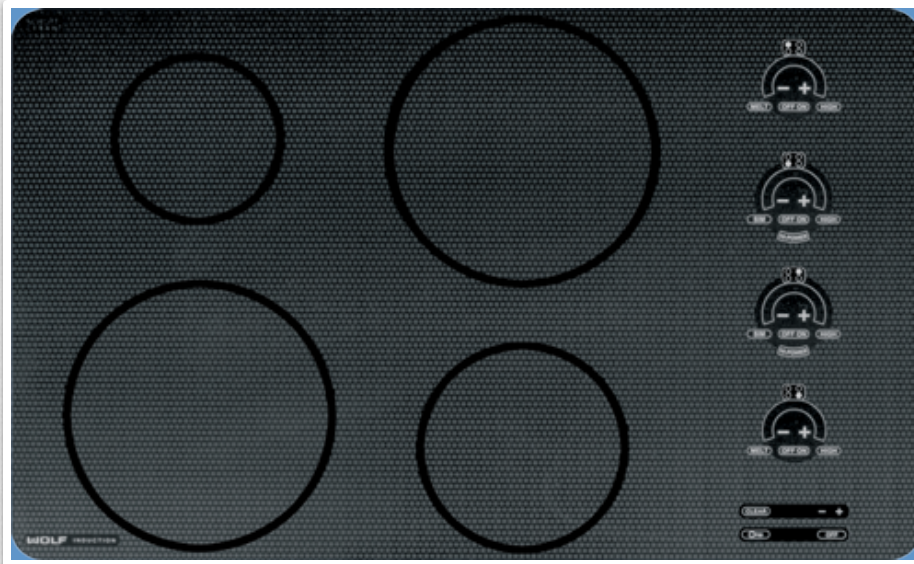
Only offers a 30" Induction cooktop with 4 cooking zones and glass touch controls.

**30"** – (2) 1,400W, (1) 2,300W and (1) 3,200W Burners

**Retails \$1,199**



# Induction Cooktops



## Wolf

Offers a 15", 30" and 36" induction cooktop. 15" with 2 induction elements, 30" with 4 induction elements and the 36" with five induction elements.

**15"** – (1) 1,200W and (1) 3,000W Burners

**30"** – (2) 1,200W and (2) 3,000W Burners

**36"** – (2) 1,200W, (2) 3,000W and (1) 4,000W Burners

**Retails between \$1,799-\$3,499**

# Specs at a Glance

Brand	30" Burner BTU	36" Burner BTU
	<b>Highest Wattage</b>	<b>Highest Wattage</b>
Bertazonni	3,600	3,600
Bosch	3,600	3,600
Electrolux	3,900	4,800
Electrolux ICON	3,800	3,800
Frigidaire Gallery (Pro)	3,400	3,400
Jenn-Air	3,700	5,000
KitchenAid	3,200	4,800
Miele	3,200	3,350
Thermador	3,700	4,600
Viking	3,700	3,700
Whirlpool	3,200	N/A
Wolf	3,150	3,700



# 4 Induction Ranges

# What to Consider

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**Hybrid vs All Induction:** The hybrid (half induction and half electric) will be less expensive. Frigidaire markets a great freestanding and slide-in hybrid.

**Stove Features:** The Viking has the true pro look, and the expense. Electrolux has better controls and a second oven.

**Rebates:** Combine more than one item from the same brand and the prices drop.

# Induction Ranges

## Electrolux

Available in 30" slide-in or freestanding self-cleaning convection with a lower oven. Consider Electrolux for better controls and features like dehydrate and 'perfect turkey' settings, among many others.

**Freestanding** – (1) 1,500W, (1) 1,900W, (1) 2,400W and (1) 2,500W Burners - \$1,849

**Slide-In** – (1) 1,900W, (1) 2,600W and (2) 3,400W Burners - \$3,199





# Induction Ranges



## Frigidaire

Available in slide-in or freestanding 30" with convection and a warming drawer. The slide-in is only available in a hybrid. The freestanding is available in all induction or as a hybrid.

Frigidaire is an incredible value for induction and hybrid induction technology.

# Induction Ranges



**Freestanding Hybrid**

## **Frigidaire (cont.)**

**Freestanding All Induction** – (1) 1,900W, (1) 2,600W and (2) 3,400W - \$1,839

**Freestanding Hybrid** – (2) 1,800W Electric, (1) 1,900W and (1) 3,400W - \$1,749

**Slide-In Hybrid** – (1) 100W Keep Warm, (2) 1,800W Electric, (1) 1,900W and (1) 3,400W Burners - \$2,419

# Induction Ranges

## Miele

Miele is the best 30 inch induction available on the market. Its MasterChef controls are programmed to cook without any guess work.

Just click the type of food, weight and doneness and it will cook automatically.

The Miele has 16 different settings *just for bread*.

**Wattage:** 3850 W, 2600 W, 2250 W, 1900 W





# Induction Ranges

## Bosch Benchmark

Benchmark is the professional, upscale division of Bosch.

It has a large oven, good functionality and a warming drawer

**Wattage:** 2400 W, 3800 W, 2000 W



# Induction Ranges

## Jenn-Air

Jenn-Air is the largest range in the market. It can be used as a slide-in or freestanding range for replacement.

I also like the baking oven functionality in the lower drawer. Handy around the holidays

**Wattage:** 3700 W, 2500W and 1800W



# Induction Ranges



## Maytag

30" induction freestanding range with convection cooking and warming drawer. Maytag, KitchenAid, and Whirlpool are the same range.

**Freestanding** – (2) 1,800W, (1) 3,200W and (1) 3,700W Burners - \$1,669



# Induction Ranges



## KitchenAid

30" freestanding induction range with true convection and warming drawer

**Freestanding** – (2) 1,800W, (1) 3,200W and (1) 3,700W Burners - \$1,789

# Induction Ranges

## Samsung

30" induction freestanding  
convection oven with a warming drawer.  
Samsung has the large burner and worlds  
only tri-convection oven fan.

**Freestanding** – (2) 2,000W, (1) 2,600W  
and  
(1) 3,700W Burners - \$1,939



# Induction Ranges

## Viking

30" pro-style induction range with 4 heating zones and available in custom colors and convection.

**Freestanding** – (1) 1,400W, (2) 1,850W and (1) 3,700W Burners - \$6,500-\$7,000 after rebate





# Induction Ranges

## Whirlpool

Whirlpool: 30" freestanding induction range with convection cooking and warming drawer .

**Freestanding** – (2) 1,800W, (1) 3,200W and (1) 3,700W Burners - \$1,624

\*\*Please note: Whirlpool, Maytag and KitchenAid are all the same range. Buy the least expensive label.



# 5 Future of Induction

# The Future of Induction

**Thermador** has started marketing their “**Freedom**” cooktop. The whole surface is an induction burner, so a pot can be placed anywhere on the top itself.

At the same time, **Whirlpool** has entered the induction market and has delivered better features than ranges almost twice more expensive. So the price has dropped as induction technology has evolved.



[Read The Best Induction Cooktop](#)



# 6 About Us

# A Little About Us

We have been marketing induction since 1987 and have over 25 induction cooking products on display. Induction is live in 3 of our 9 working kitchens. You can test or wait for our live cooking events. We also have 20 technicians familiar with induction for any maintenance and/or service issues.

Be a Yale Insider and choose topics of your interest from Cooking tips, sales information, lighting and much more. Click [here](#) for more information



## 2014 Awards

*Residential Lighting Magazine Showroom of the Year*

**SHOWROOM**  
OF THE YEAR 2013 | WINNER

*Boston Magazine's Best of Boston 2014*

**BEST OF BOSTON HOME**  
Awarded by *Boston* magazine  
2014

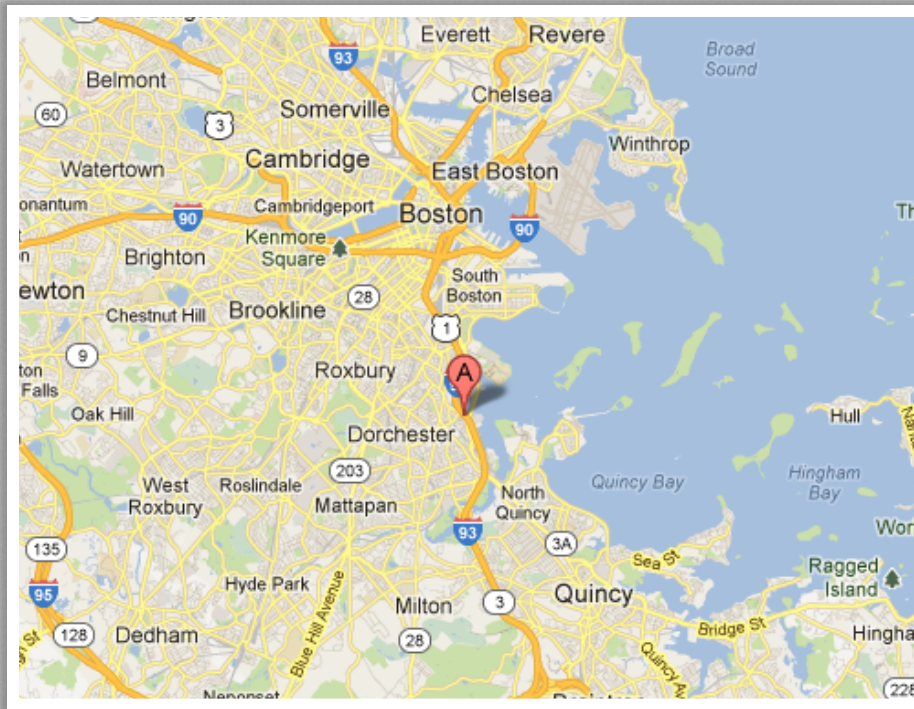
Retailers Association of MA  
Retailer of the Year

 **RAMAES**  
RETAILERS ASSOCIATION OF MASSACHUSETTS  
AWARDS OF EXCELLENCE

[Read more about us here](#)

# Contact Information

For product recommendations, questions or anything else please don't hesitate to get in touch.



**Address:** 296 Freeport St., Boston, MA

**Website:** [www.yaleappliance.com](http://www.yaleappliance.com)

**Blog:** [blog.yaleappliance.com](http://blog.yaleappliance.com)

**Email:** [help@yaleappliance.com](mailto:help@yaleappliance.com)

**Phone:** 617-825-9253

**Facebook:** [fb.com/YaleApplianceLighting](https://fb.com/YaleApplianceLighting)

**Twitter:** @MyYale



# Virtual Showroom

Want to get a sneak peak at our state of the art showroom? Check out the link below for a full interactive virtual tour of the Yale Appliance and Lighting Showroom located in Boston, Mass.

[See the Yale showroom here](#)

